HC-600

Model ODG V1 / V3

ON DEMAND COFFEE GRINDER

Designed in EU. Produced in China by Elan (Changzhou) Hardware Co. Ltd

Building #6, #2 Tenglong Rd, Wujin Economic Development Zone, Jiangsu, 213161 China

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Version 2.1, September 2012

WARNINGS

1 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

2 Children should be supervised to ensure that they do not play with the appliance.

3 Care is needed when handling cutting blades during cleaning.

4 If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 1 year (Germany: 2 years), starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship.

The repairs under warranty may only be carried out by an authorized service centre. When making a claim under the warranty, the original bill of purchase (with purchase date) must be submitted.

The warranty will not apply in cases of:

Normal wear and tear Incorrect use, e.g. overloading of the appliance, use of non approved accessories Use of force, damage caused by external influences Damage caused by nonobservance of the user manual, e.g. connection to a nun suitable mains supply or non compliance with the installation instructions Partially or completely dismantled appliances

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Version 2.1, September 2012

TABLE of CONTENTS

1) Preface……4.

2) Technical Specifications ……4.

3) General Description ……4.

4) Unpacking and installation ……5.

5) Operation (V1 models) ……6.

6) Operation (V3 models) ……8.

7) Accessories……10.

8) Safety devices……12.

9) Safety instructions……12.

10) Maintenance and service……13.

11) Cleaning……13.

10)Remarks and important details……16.

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Version 2.1, September 2012

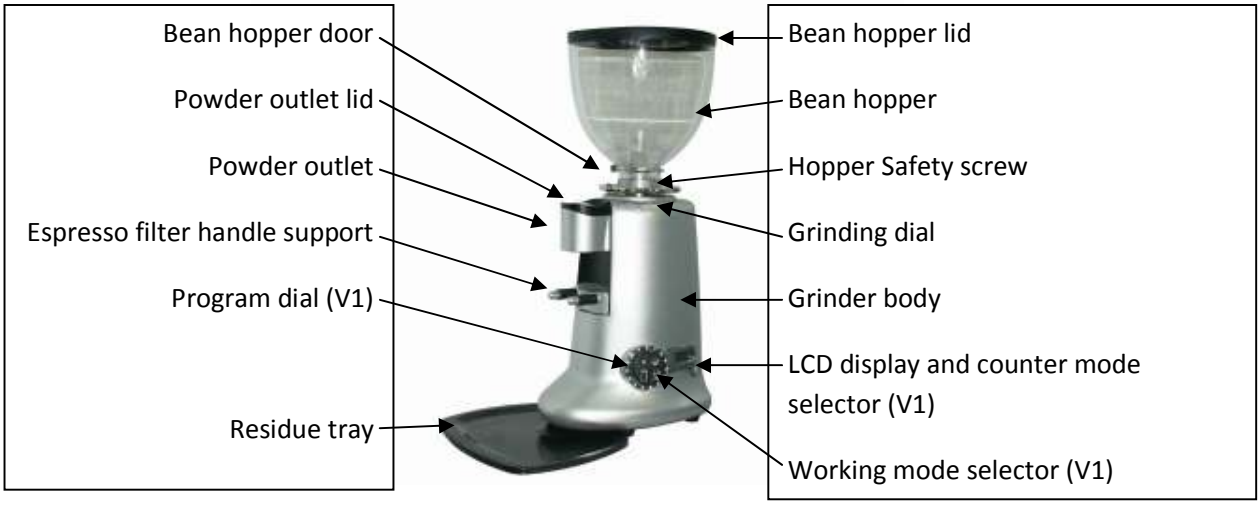
1) PREFACE

Congratulations for purchasing the HC-600 On Demand Grinder (ODG). The HC-600 is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, and so on. HC-600 will grind whole been coffee into variable, user selectable (from super fine to course) coffee powder and will dose a pre-defined (on V1 models) dose to your espresso machine filter holder. Read this manual from cover to cover before using the appliance as it contains important instructions for the safety, operation, and maintenance of the appliance. Keep the manual in a reachable place for future use and reference. The manufacturer reserves the right to modify from time to time the appliance and the manual accordingly.

2) TECHNICAL SPECIFICATIONS HC-600

Dimensions:
Height: 560mm
Width: 210mm
Length: 330mm
Weight: 15Kg
Burrs diameter: 64mm
Hopper capacity: 1200gr. Coffee beans
Electrical Specifications:
230V/50Hz or 110V/60z or 220V/60Hz (as marked)
Power: 350w
Duty Cycle: 50%
Grinding capacities: 6-9Kg/hour

3) General Description Model V1



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4) UNPACKING AND INSTALLATION:

Warning: All appliances' technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

- After opening the box, make sure that the appliance is intact and that there is no visible damage. If there is any doubt, DONOT use the appliance and call your local dealer for further assistance.
- Unpack the carton box carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the appliance's transportation is necessary.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Position the coffee residue tray underneath the body in front of the appliance.
- Install the beans hopper firmly on top of the body inside the top blade holder.
- Fasten the hopper to the appliance body by means of the supplied screw. (fig.4.1) Make sure that the screw is inserted completely through both holes in the hopper and in the top blade holder.

Fig4.1

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED IN ITS POSITION.
- Before plugging in the electrical cord, make sure:
    - The appliance voltage and frequency rating (according to the bottom cover label) is the same as the supply mains.
    - The wall socket is fitted with an efficient ground contact. DONOT plug the appliance into the supply mains if the ground system was not positively checked to be in compliance with current safety rules. IT IS COMPULSORY TO GROUND THE APPLIANCE. The manufacturer can not be held responsible in the event that this regulation is not complied with.
    - The power consumption of the appliance (according to the backside label) is consistent with the relevant wall socket capacity.
    - The wall socket is protected against short outs and power surges.
    - Do not use extension cables, plug adapters for multiple sockets, or make shift connections.
- Plug in the appliance.
- Upon first time operation, and before placing beans into the hopper, VISUALLY check that the blade rotation direction is clockwise by switching the appliance ON for a short while.
- Should the rotation direction be wrong, do not use the appliance and contact your local dealer for further instructions.

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Version 2.1, September 2012

5) OPERATION (for V1 models only, for V3 models jump forward to page 8)

Grinding coffee with HC-600 On Demand Grinder:

Fig 5.1

Before start grinding coffee please spend some few minutes to learn and understand the concept of the HC-600 ODG controller (fig. 5.1.)

Modes of operation:

The HC-600 ODG can be operated in 3 different modes. Activating (or deactivating) each one of the modes, is achieved by single pressing on the relative mode selector button. Once activated, a green LED will turn to ON state on each one of the selectors.

- **Continues mode**, while in continues mode pressing longer than 3 sec on continues-mode button will start the grinder (The relative LED will blink as long as the grinder is running) stopping the grinder by another short press on continues-mode button.
- **Single cup mode**, while in single cup mode any press on the demand switch (fig 5.2) will activate the grinder to grind a precisely timed dose (time can be programmed by user) into the filter handle.
- **Double cup mode**, while in double cup mode any press on the demand switch (fig 5.2) will activate the grinder to grind a precisely timed dose (time can be programmed by user) into the filter handle.

Remark: Stopping an undesired grinding operation (before reaching complete dose) by pressing continues mode button.

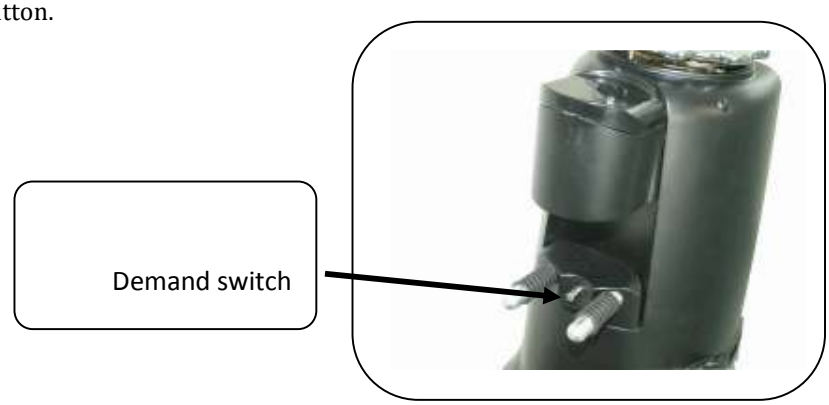

Fig 5.2

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Dose counting LCD:

- The HC-600 ODG model is equipped with 3 independent dosing counters.
- In order to view each one of the counters a single press on the counter selector will flip the LCD to the next counter and the relative counter's LED will turn on.
- 2 of the counters are resettable (middle and left most LED); in order to reset each of these 2 counters a 5 sec continues press on the counter selector will zero the relative counter.
- On single cup mode each coffee demand will increase the counting on all the 3 counters in 1.
- On double cup mode each coffee demand will increase the counting on all 3 counters in 2.
- On continues mode the counters are not counting.

Programming grinding time for single and double cup mode:

The HC-600 ODG is factory set with time values for single and double dose grinding periods. These pre set values are obviously estimated and user should find his own times according the coffee grinding request. In general **as the coarseness of grind is coarser the time required to grind same weight of coffee is shorter**. Additionally different type of coffee blends and coffee shops are requiring different dose size for their single and double cups (6.5gr to 9.5gr per single cup and 11gr to 18gr for double cup). The HC-600 ODG is supporting the need of the user to change grinding time setting frequently.

In order to change time setting of single cup or double cup mode please follow these steps:

1. Press the desired mode selector button continuously for longer than 3 sec. when in programming mode the mode selector's LED is blinking.
2. Watch the LCD display is now showing your current set up time (in seconds and tents of seconds).
3. In order to increase or decrease set up time simply rotate the peripheral scale of the knob and watch the time set up on the LCD is changing up or down according direction of rotation.
4. When reaching the desired time value press shortly the mode selector button to return to normal working mode (watch the display is returning to counter mode)

Grinding in continues mode:

The HC-600 ODG is designed to grind continuously into bags or any other collecting tool. Nevertheless this machine was not designed as a pure "bags grinder". We suggest:

- **In continues mode do not grind more than 10kg (20 pounds) of coffee per day.**
- **Grind in intervals of not more than 1 kg (2 pounds) per hour.**
- **When grinding in continues mode, keep the powder outlet top cover open and shake the bag from time to time. View the free flow of coffee to avoid back logging of the powder into the grinding chamber. In that case, stop the grinding, use the provided brush to evacuate the clogged powder into the bag and resume grinding.**

1. Select continues mode button (continues mode LED is turned on)
2. If you wish to grind into a collecting tool or bag unscrew the fork legs (fig 5.3) and place the collecting tool under the outlet port (fig 5.4). To start grinding press the continues mode button for longer than 3 sec.
3. The grinder will turn on and the LED will start blinking. Stop the grinding by another short press on continues mode button.

Fig. 5.3

fig 5.4

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5) OPERATION (for V3 models only)

Grinding coffee with HC-600 On Demand Grinder:

Fig 5.1 A

Modes of operation:

The HC-600 ODG V3 grinder is installed with a simple operating main switch consisting of 2 running modes. (fig. 5.1 A)

- **Continues mode**, while selecting the ON position, the grinder will run and grind coffee continuously up until the user will switch main switch back to Off position.
- **Dosing mode**, while selecting the Auto position, the grinder will run together with the demand switch and as long as it pressed.

Grinding in continues mode:

The HC-600 ODG is designed to grind continuously into bags or any other collecting tool. Nevertheless this machine was not designed as a pure "bags grinder". We suggest:

- **In continues mode do not grind more than 10kg (20 pounds) of coffee per day.**
- **Grind in intervals of not more than 1 kg (2 pounds) per hour.**
- **When grinding in continues mode, keep the powder outlet top cover open and shake the bag from time to time. View the free flow of coffee to avoid back logging of the powder into the grinding chamber. In that case, stop the grinding, use the provided brush to evacuate the clogged powder into the bag and resume grinding.**

(V3 ONLY)

Operating intervals:

- It is a normal occurrence that during long grinding periods the grinding chamber will heat up. In order to achieve best grinding results, it is recommended to grind coffee in short intervals of a few minutes each.

Adjusting coffee grind

- The grinding blades' distance was factory pre adjusted to satisfy different common coffee grinds (from super fine to coarse) corresponding gap distance from 0.05mm to 0.5mm.
- Turning the grinding dial incrementally counterclockwise will make the grind finer and turning it clockwise will make the grind coarser.
- Grind a small amount of coffee and test its coarseness with your espresso machine.
- As coffee beans' qualities and characteristics are changing from time to time it is recommended repeating this adjustment once in a while.

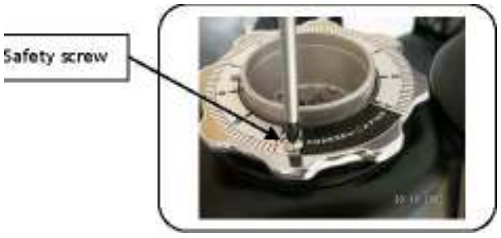

Fig6.1

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6) Accessories

1. Porte filter holder accessory (for models sold after August 2009).

Fig-1-1

Fig-1-2

1. Notice the two holes under the filter fork support (fig 1-1)
2. Unpack the accessory (fig 1-2), which is packed separately within the grinder packaging.
3. Insert the accessory into the 2 holes (fig 1-3)

Fig-1-3

Fig-1-4

4. Place your filter supported by the fingers and the back accessory. (fig 1-4)

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2. Outlet powder restrictor (on models earlier than 2012)

Fig-1-1

Fig-1-2

1. In some cases for specific Porte filters' height you may require to restrict the flow of the outlet powder to avoid unnecessary waste.
2. Unpack the accessory (fig 1-2), which is packed separately within the grinder packaging.
3. Use the accessory's 2 ears in order to half turn and assemble it onto the 2 pins on the powder outlet port (fig 1-3)

Fig-1-3

Fig-1-4

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7) SAFETY DEVICES

A) Thermal overload protection

In order to eliminate the risk of fire the motor is equipped with an overheat protection device which will cutoff the motor's power supply should it reach a high temperature.

- In the event that the thermal protection is tripped as a result of malfunction (e.g.: jammed blades, worn out bearings, foreign object in grinding chamber, etc.) the appliance main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the device contact your local service provider, and allow the appliance to cool down before any further maintenance.
- In the event that the thermal protection is tripped as a result of a long continuous operation (read section 5, for operating intervals) allow the appliance to cool down and reset the thermal cutoff protection by unplugging the main cable from the socket. On the first operation after resetting a tripped overheat protection device observe the grinding quality and noise level, and if there are any irregularities shut down the appliance and call a certified technician for a complete analysis of the appliance.

B) Grinding chamber safety screws

The grinding chamber can be a hazardous area if the proper precautions aren't observed. The hopper safety screw (fig4.1) and the grinding dial safety screw (fig6.1) should never be removed during normal operation of the appliance unless the appliance is disconnected from the power source.

8) SAFETY INSTRUCTIONS

- **NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP BLADE HOLDER. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.**
- **AVOID CLEARING FOREIGN OBJECTS FROM THEGRINDING CHAMBER OR HOPPER WHEN THE APPLIANCE IS PLUGGED INTO A POWER SOCKET.**
- **Never attempt to insert your fingers or any foreign objects into the grinding chamber or blades.**
- **Be aware that grinding blades continue rotating for a short while after the grinding operation has ended.**
- **BEFORE ANY MAINTENANCE, EVEN FOR CLEANING, ALWAYS DISCONNECT THE POWER SUPPLY.**
- **In the event that the appliance has a malfunction or the blades need to be replaced, do not attempt to service the appliance, unless you got the specific training by a certified trainer to do so.**
- **Do not change or tamper with the appliance.**
- **Do not use the appliance barefoot or if your hands or feet are damp.**
- **Do not use the cable wire to pull and disconnect the power plug.**
- **Always keep the appliance dry (internally and externally).**
- **Never re grinds grinded coffee.**
- **Never attempt grinding anything else other than coffee beans.**

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9) MAINTENANCE AND SERVICE

Warning: All appliances' technical handling operations, such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

Check the state of the grinding blades periodically (approximately every 50kg of grinded coffee) Good condition blades will result in a high quality grind and prevent the appliances over heating. Replace grinding blades every 400KG of grinded coffee (when using original replacement parts)

Be aware of the appliance's noise level. In case the noise level is higher than normal or irregular noises are coming from within the appliance, get certified personnel to perform an overall check of the appliance.

10) CLEANING

BEFORE ANY CLEANING ROUTINE DISCONNECT THE APPLIANCE POWER SUPPLY. NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND POWDER OUTLET. USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE APPLIANCE. DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY WEAR OUT THE APPLIANCE COATING.

Cleaning the beans hopper

Take off the bean hopper (by releasing Bean Hopper safety screw, Fig.4-1) and rinse it thoroughly with water and soap. As the bean hopper is made of clear polymer, use only liquid detergent (free of abrasive components) and soft sponge. Before reinstalling the beans hopper back to its position, make sure it is dried thoroughly. To ensure great coffee taste, clean the bean hopper periodically.

Cleaning the Outlet powder chute (from 2012 models and on)

The Grinder is provided with magnet detachable powder outlet. In order to clean the outlet chute follow the next steps:

- **Disconnect the grinder from the power source to avoid undesired operation (Safety requirement!)**
- Brush -empty the grinding tunnel from powder (using the provided brush)
- Pull the outlet chute out and use wet sponge and soap to clean the coffee oils and the powder's residue. (Fig 10.1)

Remark: Outlet Chute internal surface its Teflon coated, use only soft sponge and liquid soap to clean it, avoid scratching it.

- In order to ensure perfect attachment of the outlet chute, make sure to clean any powder's leftovers from the outlet chute housing it is magnet slots and bottom holder. (Fig 10.3)

Fig 10.1

Fig 10.2

Fig 10.3

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Cleaning the grinding chamber grinding parts and powder outlet housing

Follow the instruction below for grinding chamber and grinding parts cleaning:

STEP1

By using a screw driver take out the dial's safety screw. Rotate the grinding dial clock wise to take it off.

STEP 2

Pull out the upper blade holder; make sure not to lose the upper blade three supporting springs.

STEP 3

Use a brush, a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly

STEP 4

Use a brush, a dry cloth, and a vacuum cleaner to clean the upper and lower blade thoroughly.

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- Do not use sharp objects to scrape coffee residue off of the blades or the internal Teflon coating of the outlet port.
- Examine both of the blades' condition and replace them if necessary.
- The replacement and assembly of a new set of blades is a delicate task.
  Only skilled technical personnel should be allowed to perform blade removal and assembly.
- If a more thorough clean is required, then the operation must be performed by skilled technician.

After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are some leftover parts, do not attempt to operate the appliance, call for the assistance of your technician.

To ensure long lasting grinder and great fresh taste of coffee, the cleaning procedure as described above should be repeated periodically and at least once per month or as necessary according the grinder's usage and quality of beans.

END

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Add your remarks here

#	Date	Event	Remark
		Purchasing	

Important details and telephone numbers:

Local dealer

Address: _____

Telephone number: _____Fax number:_____

Technician mobile number: _____name: _____

Coffee beans supplier details:_____

Telephone number: _____Fax number:_____

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